



**BROILED** turkey quarters with a piquant ginger sauce have a delightful flavor for your Easter dinner. Whether you select turkey parts or the whole bird, markets have supplies for your needs.

## Ginger Sauce Gives Turkey Unusual Flavor

Whether you choose to broil a turkey fore quarter with its abundance of white meat, or the hind quarter with a combination of dark and light meat, you'll enjoy the increased juiciness of broiled turkey with the almost tart flavor of preserved ginger.

For Easter, or any other special occasion, a turkey quarter is ideal for the small family.

The fore quarter, for example, carves into 6 to 8 generous servings of delicious white meat. And for the children, there's a crunchy wing.

On a budget? You'll find that turkey quarters are economical with little waste and no left-over problem.

In addition, cooking time is cut down to a minimum which means more free time for you.

Pre-packaged frozen turkey quarters will be featured in many markets throughout the spring months.

Or, you may want to buy a large turkey, have it quartered at the store and keep

three of the quarters frozen for future use.

Whatever your choice, remember there is a whole, or cut-up turkey especially tailored to meet the needs of your family.

**Broiled Turkey Parts**

Skewer wing to breast and rub cavity of cut side with salt. Brush with ginger sauce. (Recipe below), place turkey, skin side down, in broiler pan.

Broil turkey 7 to 10 inches from source of heat. Baste every 15 to 20 minutes with sauce.

During last half of cooking time, turn skin side up, brush with sauce and sprinkle with paprika.

Wing tip may be covered with a piece of aluminum foil to prevent overbrowning, if needed. Total cooking time

For a special dessert treat or snack, add grated cheese to date bread mixture before baking. Bake as usual.

will be approximately 1 1/2 to 1 3/4 hours.

Turkey is done when wing joint gives readily or breaks when moved up and down, or the fleshy part of the breast feels soft when pressed with fingers, protected with a cloth or paper.

If a meat thermometer is used, it should be placed in the thickest part of the breast during the last half of the broiling time.

When done, thermometer should register 185°. Remove turkey to heated platter and allow juices to set 5 to 10 minutes before carving.

**GINGER SAUCE**

1/2 cup butter  
Juice of 1 lemon  
2 tbs. finely chopped preserved ginger  
Several sprigs parsley, chopped

Melt butter in small skillet. Add remaining ingredients and simmer until ginger is melted — about 5 minutes.

## Easter Eggs Are Symbol of the Season

From the pagan rites celebrating the return of spring to our Easter festivities, the egg has been the symbol of the season the world over. The egg has been hard "boiled," colored and decorated, too.

It is said that the original purpose in coloring eggs was to imitate the brilliantly-hued foliage that came with the first flush of spring.

In northern Europe the eggs were dyed red for Thor; yellow for Eostre, the goddess who lent her name to our Easter.

Medieval English folk used red, blue and violet dyes. The Persians like the Russians, created elaborate works of art out of the intact eggshell.

Games and frolicking have long been associated with springtime and eggtime. An early English custom of rolling down Greenwich Hill at Easter later was abandoned and eggs were rolled down instead.

The egg rolling custom has survived, but now it is observed by children.

Then, there was the game of tapping eggs — when boys try to break one another's eggs without cracking their own. And, egg hunts have gone on and on from antiquity.

The mysticism of the egg carried over into superstitions concerning eggshell. Folk tales relate that the Dalmatians were careful to throw eggshells as far from the house as possible to create a boundary line which snakes could not pass.

Germans burned the eggshells because they believed that witches, who could not ordinarily cross water, could do so in eggshell boats.

Enter now the Easter Bunny. According to one author this superstition is possibly of Teutonic origin.

From the Teutons comes the legend that through some supernatural power a rabbit could lay eggs on the night before the Spring Festival and at sunrise leave the collection of eggs at the feet of a joyous child.

All these tales and all the religious symbolism from 'round the world burst into full bloom in the Easter Eggs of our country. The egg is still the symbol of the season, the newness and fullness of life.



**LIGHT AND AIRY** pies are feminine favorites so here is one for the ladies. Apricot nectar adds its subtle flavor to that of canned cling peaches for a filling that mounds high for grand finale.

## Last Sliver of Ham Is Good

Down to the last sliver, stuff ground ham in green peppers, tomato or cabbage rolls.

Make ham patties with sweet sour sauce or with slice of pineapple. Fill your skillet with ground ham and shredded cabbage or ham balls in sour cream gravy.

For hors d'oeuvres, spear chunks of ham, cheese and pineapple on toothpicks. Roll thin slices of ham around cooked asparagus or celery.

Ham goes well with many foods to make hearty casseroles. Combine ham with baked beans, scalloped potatoes, cauliflower, rice, lima beans, hard-cooked egg scallop or squash.

Grind ham for croquettes, ham loaf or jellied ham loaf.

## High, Handsome Pie Provides Grand Finale

Here is a pie to provide a grand finale for the simplest or the most sumptuous meal. Or serve it as an elegant coffee-dessert during an afternoon of bridge.

The filling mounds high in the shell, so you may count on Golden Glow Pie making either six very generous servings or eight generous servings.

If you are short on time, remember the simple trick of chilling the bowl of gelatine mixture in pan of ice water. After the creamy filling has been swirled into the pastry shell, chill the pie well.

At serving time, spoon dollops of whipped cream around the edge and garnish with reserved peach slices.

mainder. Beat egg yolks in top of double boiler; beat in apricot nectar, salt and 1/4 cup sugar.

Cook over hot water, stirring constantly, until mixture coats spoon. Remove from heat.

Soften gelatine in lemon juice and dissolve in hot mixture; cool until slightly thickened. Beat egg whites until foamy.

Add remaining sugar gradually and continue beating until soft peaks form. Whip 1/2 cup cream. Fold egg whites and whipped cream into gelatine mixture along with diced peaches.

Turn into pie shell. Chill several hours or until firm. Whip remaining cream; garnish around edge of pie and arrange reserved peach slices over the cream.

- GOLDEN GLOW PIE**
- 1 can (1 lb. 13 oz.) cling peach slices
  - 2 eggs, separated
  - 1 can (12 oz.) apricot nectar
  - 1/4 tsp. salt
  - 1/2 cup sugar
  - 1 env. unflavored gelatine
  - 2 tbs. lemon juice
  - 1/2 cup whipping cream
  - Baked 9-inch pie shell

**Company Dessert**

Top gingerbread or unfrosted spice cake with whipped cream flavored with grated orange rind and orange juice for company dessert.

**CALAMIGOS STAR C RANCH**  
EASTER VACATION BOYS AND GIRLS, 7-15

Horseback Riding \* Animal Care \* Archery  
\* Boating \* Arts & Crafts

EXCELLENT ADULT LEADERSHIP—

9 Days, \$78 • 5 Days, \$45 • 4 Days, \$37

Call for information TR 3-4754 DI 7-2469 Calamigos, Malibu

**Dr. Ross' DOG FOOD**

made naturally...  
so naturally it's better

## MAKE THE TRIPLE TEST between WONDER and any other bread



**SEE**  
the difference

**FEEL**  
the difference

**TASTE**  
the difference

## New WONDER "Soft Whirled" Has No Holes-Perfect Texture

Prove it to yourself. Serve your family the bread that has a difference you can see... a difference you can feel... and a difference you can taste. Wonder "Soft Whirled" has perfect texture—has no holes. And every slice has that famous flavor that has made Wonder a favorite all over the country. Get new Wonder "Soft Whirled" Bread today and make the triple test yourself.



© 1964, CONTINENTAL BAKING COMPANY, Incorporated

Helps Build Strong Bodies 12 Ways!

# Mother, want to save 8¢ on baby's food?

**BEECH-NUT BABY FOOD**

This coupon worth 8¢ on your next 6 jars of Beech-Nut Baby Food, Strained or Junior.

**TO THE DEALER:** You are authorized to act as our agent in the redemption of this coupon and we shall reimburse you for the face amount plus 2¢ for handling if you and the consumer have complied with the terms of this offer. This coupon is good only when redeemed by you from a consumer at the time of purchasing the specified product. The consumer must pay any sales tax.

This coupon is non-transferable. Redeemable providing purchase of sufficient stock to cover coupons presented for redemption must be shown upon our request; failure to do so may, at our option, void all coupons submitted for redemption for which no proof of purchase is shown. Coupons will not be honored and will be void if presented through outside agencies, brokers or others who are not retail distributors of our merchandise unless specifically authorized by us to present coupons for redemption. Void where prohibited, taxed or restricted by law. Good only in U.S.A. Cash value 1/20¢. For payment, present coupon to our salesman or mail to Beech-Nut Baby Foods, Cranston, New York.

LE-3

Take this coupon to your store and get 8¢ off any 6 jars of Beech-Nut Baby Food... Strained or Junior. (2,000 babies taste-test Beech-Nut to make sure your baby loves the flavor!) One good, nourishing spoonful leads to another, because Beech-Nut caters to your baby's taste!